

Perfect Ted Ceremonial Grade Matcha: Making It Neat

From the teas.co.uk wiki

Perfect Ted Ceremonial Grade Matcha: Making It Neat, in summary: A plain powder with nothing added, sold in a small 30g pack. Sift it, whisk it into water at about 80C, drink it neat or as a latte base, and expect caffeine.

Last reviewed by the teas.co.uk team in September 2026.

Matcha is a drink of the whole leaf, milled fine and whisked into water, rather than a liquid poured off leaves that are then thrown away. That one difference explains the colour, the body and why the temperature of the water matters so much.

What ceremonial grade tells you

Ceremonial grade is the brand's own description for this powder, not a regulated standard. Among tea sellers the term generally signals young, tender leaf ground very fine, intended for drinking with water alone. The practical meaning is simpler: this is the one in the range with no flavouring and no sweetener added, so what you taste is the tea and nothing else.

Expect a savoury, broth-like depth first, then a fresh, grassy sweetness and enough astringency to tighten the finish. The body is full and silky, which is what drinking suspended leaf feels like. The sweetness is the fragile part: it only shows when the water is well below boiling, and it is the first thing a hot kettle destroys.

Whisking it without bitterness

Boil the kettle and give it three or four minutes to settle to about 80C. Sift the powder into a bowl through a small tea strainer, pour in a splash of that water and work it into a smooth paste before topping up. Adding all the water at once, or tipping powder onto water, is what causes the clumps that no amount of stirring clears.

A bamboo chasen whisks up the finest froth, and failing that a small battery frother works fine; a fork or teaspoon cannot break the powder down fast enough. Drink it while it is freshly whisked. For a latte, make the paste in the same way and top up with warm oat or dairy milk instead of more water.

Plain, vanilla or strawberry?

The same brand makes Vanilla Bean and Strawberry matcha in 75g packs, both flavoured and aimed at the latte drinker. The ceremonial powder is the one to try neat and the one to cook with, because nothing in it pulls against sugar, milk or a recipe. If you already enjoy [green tea](#), start here; if the grassy note puts you off, a flavoured powder is the gentler first step.

Buy it as a habit rather than an impulse. An opened pack of green powder dulls, and you can see the colour fade before you taste the change, so store it airtight, away from light, and open it most days. It is caffeinated, so treat it as a morning or early afternoon drink, not a replacement for an evening herbal cup.

The packs we stock

- [Perfect Ted Ceremonial Grade Matcha, 30g](#) (barcode 5060941970027)

What the label says

The 30g Perfect Ted Ceremonial Grade Matcha tin (barcode 5060941970027) lists ingredients that include none of the 14 major allergens. Before buying, read the current 30g tin; its recipe and allergen advice can change.

Ingredient and nutrition data for this barcode: Open Food Facts (openfoodfacts.org), ODbL. The ceremonial tin in your hands has the last word.

What to eat with it

- [Walker's Shortbread Highlanders, 8 Pack 160g](#): A plain buttery [shortbread](#) is gentle enough to sit beside a bowl of neat matcha without flattening its sweetness.
- [McVitie's Rich Tea Biscuits, 300g](#): A light, barely sweet biscuit for the matcha latte, where anything richer would fight both the milk and the grassy note.
- [Border Lemon Drizzle Melts Organic Biscuits, 150g](#): Bright lemon lifts the fresh green character of the tea, and the melting texture suits a smooth, silky bowl.

Elsewhere in the Perfect Ted range

- [Perfect Ted Strawberry Matcha, 75g](#)
- [Perfect Ted Vanilla Bean Matcha, 75g](#)

The full range is on the [Perfect Ted brand page](#).

FAQ

What does ceremonial grade mean on a matcha pack? It is the brand's own grading rather than a regulated term, generally used for young leaf milled very fine and meant for drinking plain.

What temperature should the water be for matcha? About 80C. A boiled kettle left for three or four minutes gets you there; boiling water makes the bowl harsh and flat.

Do I need a bamboo whisk? No. A chasen gives the finest foam, but a small electric frother works well. A fork does not.

Does Perfect Ted Ceremonial Grade Matcha have caffeine in it? Yes. Matcha is green tea and you drink the whole leaf, so treat it as a daytime drink.

Can I use it for lattes and baking? Yes. Because nothing is added, it works neat, as a latte base with oat or dairy milk, and in cooking.

Curator's note: Make your first bowl with water only, no milk, so you know what the tea itself tastes like; after that, a latte is fair game. Lee, teas.co.uk, Tunbridge Wells.

In short: Perfect Ted Ceremonial Grade Matcha: Making It Neat

Field	Detail
Brand	Perfect Ted
Packs we stock	30g
Category	Matcha
Allergens (as published)	Going by the published ingredients, this ceremonial matcha holds none of the 14 major allergens.
Caffeine	caffeinated
Caffeine	Yes
Water	About 80C, never boiling
Best as	Neat with water, or a plain latte base

More from the tea wiki

- [How to Make Tea Properly: The Eight Step Method](#)
- [Caffeine in Tea](#)
- [Tea Pairing Principles: Reason, Don't Memorise](#)
- [Matcha: How It Is Made and Prepared](#)

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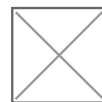
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